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jellies, jams, etc.; meat products, such as dried, salted, or smoked fish, veal loaf, pickled pigs' feet, mincemeat, chipped beef, boiled ham, or other foods prepared for eating or subject to attack of worms or flies, and all fresh meats, whether in large or small cuts, chopped meats, sausage, liver, hearts, and all other edible meats, shall not be displayed for sale unless protected from flies, dust, dirt, and all other foreign or injurious contamination by suitable coverings of glass, wood, or metal.

Acid Drinks and Foodstuffs—Manufacture or Storage of, in Zinc Lined or Galvanized Metal Containers Prohibited. (Reg. Bd. of H., July 2, 1915.)

RULE 6. Whereas it is known that citric, tartaric, and other fruit and vegetable acids will dissolve zinc, forming citrates, tartrates, and other salts of zinc which are injurious to health; therefore,

Zinc lined or galvanized metal containers shall not be used in the manufacture and for the storage of acid drinks and other acid food products.

Meat and Meat Products—Sale and Protection. (Reg. Bd. of H., July 2, 1915.)

RULE 21. Meat and meat products which are piled on unprotected counters and meat blocks are not properly protected, and the display of meats intended for sale as now practiced by butchers and dealers in meat is in violation of law.

In order that the sale of meats may be conducted under sanitary conditions and in conformity with the laws of the State, butchers and dealers in meat are hereby instructed that carcasses and parts of carcasses dressed for sale for food, fresh-meat products of every description, such as Hamburg steak, sausage, etc., poultry and game, fish and fish products, etc., must at all times be kept in a refrigerator, cold-storage room or ice box or, if displayed for sale, properly protected by glass, wood, or metal cases.

Dealers shall be permitted to keep on the meat block only such parts of carcasses as may be necessary to the expeditious conduct of their business. This rule shall not apply to hams and bacons wrapped in paper, burlap, or other impervious material or to the lard which is kept covered in containers. Whole carcasses of hogs, sheep, or veal and quarters of beef, hams, bacon, smoked shoulders, and other smoked-meat products prepared in skins may be hung outside the refrigerator or cold-storage room only when protected from flies, dust, dirt, and all other foreign or injurious contamination by clean, white curtains of cloth or other suitable material.

Cold Storage—Regulation of. (Reg. Bd. of H., July 2, 1915.)

RULE 16. PARAGRAPH 1. For the purpose of the enforcement of this act [ch. 71, acts 1911] it is held that a cold-storage or refrigerating warehouse is an establishment employing refrigerating machinery or ice for the purpose of refrigeration in which foods are stored for 30 days or more at a temperature of 40° F. or below. The words "for temporary protection only" as used in section 1 of the act shall be construed to mean the holding of food products for not more than 30 days.

PAR. 2. Foods placed in cold-storage or refrigerating warehouses which maintain rooms for temporary protection only, as defined in rule 1, shall not be required to be marked, stamped, or tagged. Such storage rooms shall keep a full and complete record of the entry and withdrawal of all food products stored therein for temporary protection only.

PAR. 3. Hotels, restaurants, and all other places of business employing refrigerating machinery or ice for the purpose of refrigeration, whether for public or private use, are hereby classed as cold-storage or refrigerating warehouses except in such instances where the products stored therein are held for less than 30 days.